

Dr. Maria Montessori

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\*AGRICULTURE, STOCK, DAIRY, POULTRY, HORTICULTURE, VETERINARY, HOME CIRCLE.\*

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# Convincing to Ladies— This Oven Test!

So that you may use less flour, we do what a home cook would do if she were in our place.

From every shipment of wheat delivered at our mills we take a ten-pound sample. We grind this into flour. Bread is baked from the flour.

## PURITY

We find that some samples make more bread and better bread than others. So we keep the shipment from which the more and better bread comes. The others we sell.

You save money by using that bears this name. And you get better bread.

## FLOUR

521

“More Bread and Better Bread”  
and “Better Pastry Too”